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PUBLIC HEALTH ENGINEERING ABSTRACTS.

Education versus legislation in obtaining a pure milk supply.—P. B. Tustin, Member Canadian Food Board.—*Journal of Royal Sanitary Institute*, volume 41, No. 2, September, 1920, pages 58–62.

The success of the production of clean milk, as regards careful milking, washing, and sterilization of utensils, and thorough cooling of the milk, depends almost entirely upon the farmer himself and not on his buildings and equipment.

In Winnipeg, where dairymen are licensed, every effort is made by the dairy inspection department to assist the dairyman in providing sanitary conditions in his dairy. As an example, when it is found necessary to have a cement floor installed in a dairy, the owner of which lacks funds, the department's policy is to issue a provisional permit for three months, during which time the dairyman should prosper sufficiently to install the cement floor. In the meanwhile the department details an inspector with an automobile to take the dairyman on a visit to several sanitary dairies and to inform him regarding the various improvements and the financial advantages which would result should he adopt such improvements in his dairy. As a result of this policy within a period of 6 years, every one of the 150 dairies supplying raw milk to the city had the proper amount of light and ventilation, had concrete floors and separate milk houses containing a washroom equipped with boiler for sterilization, and a milk room equipped with a concrete cooling tank. At the beginning of the period only 2 dairies had concrete floors.

It would seem that well-qualified dairy instructors to assist the dairymen are needed more than inspectors.

The disinfection of drinking water.—Marshall C. Balfour.—*International Journal of Public Health*, volume 1, No. 2, September, 1920, pages 256–263.

The three principal methods of disinfection of drinking water are the use of hypochlorite, javellization, and the use of liquid chlorine. Javel water is a solution of sodium hypochlorite, obtained by treating hypochlorite of lime with sodium carbonate. During the war the French armies used javellized water, the Belgians and Italians the hypochlorite treatment, the British the hypochlorite treatment and, to some extent, liquid chlorine, and the Americans liquid chlorine extensively in large installations and hypochlorite for smaller quantities of water.

The treatment of the water supplies of Paris and London is discussed. The essential features of the three methods of disinfection are given and a comparison is made of their advantages and disadvantages.

The reaction upon the addition of the disinfectant are (1) the oxidation of the organic matter; (2) the direct chlorination of the organic matter; and (3) a bactericidal action. Investigations made by Race show that the disinfecting action must be attributed to a direct toxic action of the chlorine or chloramine.

The dosage is determined by (*a*) the nature and quantity of the oxidizable matter; (*b*) the temperature of the water; (*c*) the period of contact; and (*d*) the results desired; the higher the organic content and the temperature, the greater the dose, but not in a direct proportion.

Where disinfection is used in addition to filtration, the point of application in general is after filtration. When the technical details of the water plant make chlorination before filtration necessary, the chlorine must be allowed sufficient time to act before the chlorinated water reaches the filters. If the chlorine reaches the filters in an active state, it has a bad effect on the bacterial efficiency of the filters, and "taste" troubles may develop, which persist for some time after chlorination has been stopped.

Sir Alexander Houston notes two remedies for chlorinated water with a chlorine taste: Increasing the amount of chlorine with a subsequent increase of the dechlorinating agent will usually give a, normal tasting water, or at least one in which the taste is considerably modified; the addition of 2 to 8 pounds of permanganate or sodium manganate per million gallons will remove the chlorine taste. This latter method appears to be ineffective if the permanganate is added before, and the chlorine after, filtration, although the converse plan yields successful results, as does also their joint use either before or after filtration.

Dried milk as a food.—Col. R. J. Blackham, late Honorable Surgeon to the Viceroy of India.—*Journal of Royal Sanitary Institute*, volume 41, No. 2, September, 1920, pages 84–94.

A detailed summary of present knowledge of this useful article of food is made under the headings, (1) Varieties; (2) Physical characters; (3) Effects of drying on milk constituents; (4) Chemical composition; (5) Bacteriology of dried milk; (6) Use as infant's food; (7) As an adult and invalid food; (8) Economic and commercial considerations.

The conclusions are: (1) In dried milk we have a valuable food which has a wide sphere of usefulness not only in the feeding of infants and invalids but in domestic and commercial cookery; (2) for use with tea or coffee it can not be claimed that "reconstituted" dried milk is likely to be popular, and up to the present time it has not been placed on the market at a price sufficiently attractive to induce the public to put up with the difference between the fresh and "reconstituted" article; (3) for use in the Tropics and in places such as Malta, where cow's milk is unobtainable and goat's milk dangerous, it has a large range of application, and on long voyages it presents many advantages over condensed milk; (4) for military purposes it will probably entirely displace condensed milk in future campaigns.

QUARANTINE FOR VENEREAL DISEASES.

COURT UPHOLDS RIGHT OF HEALTH OFFICER TO DETAIN AND QUARANTINE VENEREALLY INFECTED PERSONS.

The First District Court of Appeals of California has upheld the right of a local health officer to detain and quarantine persons who are venereally infected.[1]

A woman was arrested on a charge of vagrancy. She voluntarily submitted to a physical examination, and tests were made which showed that she was infected with venereal disease. The health officer of the City and County of San Francisco ordered her detained and quarantined. Habeas corpus proceedings were instituted to secure the woman's release from quarantine, but the district court of appeals held that the health authorities had the power to isolate venereally infected persons.

DEATHS DURING WEEK ENDED NOV. 13, 1920.

[From the "Weekly Health Index," Nov. 16, 1920, issued by the Bureau of the Census, Department of Commerce.]

Deaths from all causes in certain large cities of the United States during the week ended Nov. 13, 1920, infant mortality (per cent), annual death rate, and comparison with corresponding week of preceding years.

City.	Population Jan. 1, 1920, subject to revision.	Week ended Nov. 13, 1920.		Average annual death rate per 1,000.[3]	Per cent of deaths under 1 year.	
		Total deaths.	Death rate.[2]		Week ended Nov. 13, 1920.	Previous year or years.[3]
Akron, Ohio	208,435	24	6.0	[4] 10.9	20.8	[4] 10.0
Albany, N. Y	113,344	31	14.3	C 13.0	9.7	C 21.4
Atlanta, Ga	200,616	77	20.0	C 15.8	18.2	C 13.3
Baltimore, Md	733,826	176	12.5	A 16.5	19.3	A 15.2
Birmingham, Ala	178,270	46	13.5	A 17.9	10.9	A 13.1
Boston, Mass	747,923	189	13.2	A 15.5	15.9	A 15.4
Bridgeport, Conn	143,152	36	13.1	A 13.4	25.0	A 18.8
Buffalo, N. Y	506,775	123	12.7	C 13.1	17.9	C 19.8
Cambridge, Mass	109,456	26	12.4	A 11.2	19.2	A 12.2
Chicago, Ill	2,701,705	542	10.5	A 12.7	11.8	A 15.9
Cincinnati, Ohio	401,247	104	13.5	C 13.7	13.5	C 11.4
Cleveland, Ohio	796,836	170	11.1	C 10.5	14.7	C 14.6
Columbus, Ohio	237,031	66	14.5	C 13.1	13.6	C 15.3
Dallas, Tex	158,976	37	12.1	A 12.2	16.2	A 15.3
Dayton, Ohio	153,830	28	9.5	C 8.2	10.7	C 20.8
Denver, Colo	256,491	74	15.0	A 12.1	16.2	....
Detroit, Mich	993,739	188	9.9	....	24.5	....
Fall River, Mass	120,485	34	14.7	C 15.6	29.4	C 19.4
Grand Rapids, Mich	137,634	35	13.3	C 13.4	22.9	C 11.4
Hartford, Conn	138,036	35	13.2	....	22.9	....

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[1] Application of Travers (192 Pac., 454).

[2] Annual rates per 1,000 population.

[3] "A" indicates data for the corresponding week of the years 1913 to 1917, inclusive. "C" indicates data for the corresponding week of the year 1919.

[4] Data are based on statistics of 1915, 1916, and 1917.